

205-469-9229

<http://www.crimson2go.com>

Sitar

Beverages

Plain Lassi	\$4.79
Mango Lassi	\$4.79
Sweet Lassi	\$4.79
Sweet Tea	\$3.59
Salted Lassi	\$4.79
Unsweet Tea	\$3.59
Mango Homemade Smoothie	\$4.79
Pina Colada Homemade Smoothie	\$4.79

Vegetarian Appetizers

Vegetable Samosa (2 pcs. Vegan) <i>Seasoned potatoes and green peas, wrapped in a light pasty (2 piece)</i>	\$5.99
Vegetable Pakoras (Vegan) <i>An assortment of vegetables, dumpling style, dipped in chick peas, flour and batter fried</i>	\$5.99
Mozarella Sticks <i>Crispy battered mozza sticks, served with home-made tatziki</i>	\$7.99
Lassoni Gobi <i>Fresh cauliflower pan fried and tossed with garlic</i>	\$9.49

Non-Vegetarian Appetizers

Masala Calamari <i>Fried squid mixed with Indian spices and sauteed with onions and bell peppers</i>	\$9.49
Coconut Shrimp <i>Delicately spiced shrimp, cooked with homemade coconut sauce</i>	\$9.49
Chicken Wings (6 pc) <i>Lightly breaded and fried crispy</i>	\$9.49
Chilly Chicken (Dry/Gravy) <i>Cubes of chicken with fresh chili, onion in a light soy sauce</i>	\$9.49

Soups/Salads

Vegetable Clear Soup (Vegan) <i>Thin soup made of vegetables, seasoned with Indian spices</i>	\$7.19
Vegetable Manchow Soup (Vegan) (Vegan) <i>Chopped cabbage, carrots, onion, garlic and seasoned with Indian spices and soy sauce</i>	\$7.19
Chicken Manchow Soup	\$8.39
Creamy Tomato Seafood Bisque	\$8.39

Sides

Basmati Rice	\$3.50
Plain Yogurt	\$3.50
Raita <i>Whipped yogurt with cucumbers, carrots lightly spiced with black pepper</i>	\$4.25
Pickles <i>A special mix of Indian pickles</i>	\$2.50

Student Menu

Served with rice and Naan (No Substitutes)

Student Special Chicken Tikka Masala	\$17.99
Student Special Vegetable Korma	\$17.99
Student Special Palak Paneer	\$17.99

Chicken Delicacies

Served with Rice

Chicken Tikka Masala (America's Favorite) <i>White chicken marinated, grilled and cooked in a light cream sauce</i>	\$17.99
Chicken Curry <i>Cubes of chicken cooked with onion sauce in an authentic Indian style curry</i>	\$17.99
Chicken Kadai <i>Cubes of chicken marinated with fresh ground spices, sauteed with tomatoes, bell peppers, and onions</i>	\$17.99
Chicken Malai Methi <i>Cubes of chicken cooked in a fenugreek flavored creamy sauce and garnished with yogurt</i>	\$17.99
Chicken Korma Kashmiri <i>Cubes of chicken cooked in a fruity flavored creamy sauce and garnished with almonds and fruits</i>	\$17.99
Chicken Vindaloo <i>Cubes of Chicken cooked in a fiery sauce with fresh ginger, garlic and potatoes (Already Medium Spicy)</i>	\$17.99
Chicken Majedar <i>Cubes of chicken cooked in yogurt sauce with a blend of fragrant spices</i>	\$17.99
Chicken Masala <i>Cubes of chicken cooked in a creamy onion and tomato sauce</i>	\$17.99
Chicken Saag <i>Curried chicken cooked with chopped fresh spinach, mustard green and lightly spiced</i>	\$17.99
Butter Chicken <i>Chicken sauteed in a butter sauce seasoned with a fine selection of indian herbs and spices</i>	\$17.99
Chicken Chettinad <i>Chicken marinated in yogurt sauce seasoned with coconut and fiery blend of aromatic herbs and spices</i>	\$17.99

Indo-Chinese Delicacies

Served with Rice. Fried Rice dishes served with Tikka Sauce or Raita

Lemon Rice	\$9.59
Egg Fried Rice	\$13.20
Vegetable Fried Rice	\$13.20
Chicken Fried Rice	\$15.60
Vegetable Hakka Noodles	\$14.39
Chili Paneer <i>Cubers of cottage cheese with fresh chili onions and bell pepper in</i>	\$16.99

Mango Chutney \$3.50
French Fries \$5.49

Breads

Plain Naan \$2.49
Freshly baked white bread
Garlic Naan \$4.25
Freshly baked white bread topped with fresh garlic, cilantro and butter
Cheese Naan \$4.25
A fluffy baked white bread stuffed with cheese
Roti \$2.50
Whole wheat bread baked in the clay oven
Lacha Paratha \$4.25
Multi-layered whole wheat bread
Bhatura \$2.50
Fried bread made of white flour (one piece)
Onion Kulcha \$4.25
A fluffy white bread stuffed with onions and cilantro

Tandoori (Grilled) **(Served with Rice)**

Tandoori Chicken Masala \$17.99
Our classic Chicken Masala cooked Tandoori style
Chicken Malai Tikka \$17.99
Boneless cubes of Chicken marinated & in sour cream and spices
Paneer Tikka \$17.99
Chunks of cottage cheese & vegetables marinated & smoked in tandoor
Tandoori Chicken \$17.99
Chicken marinated in yogurt and freshly ground spices skewered and grilled to your order
Tandoori Shrimp \$20.39
Shrimp marinated in yogurt and freshly ground spices skewered and grilled to order
Chicken Seekh Kabob \$17.99
Mildly spiced minced chicken skewered and grilled over charcoal
Chicken Afghani Kabob \$17.99
Cubes of chicken cooked in a mango flavored creamy sauce skewered and grilled over charcoal
Mixed Grill Kabob \$23.99
Chef's choice of assorted Tandoori grilled in an authentic Indian style

light soy sauce
Chili Chicken \$17.99
Cubes of chicken with fresh chili onions in light soy sauce
Gobi Manchurian \$17.99
Cauliflower stir-fried in chili sauce
Chicken Manchurian \$17.99
Golden-fried battered chicken in Manchurian sauce
Biryani \$12.99
Baked casserole of basmati rice and with saffron, nuts and raisins and your choice of proteins or fresh vegetables

Fish & Seafood Delicacies **Served with Rice**

Fish Curry \$17.99
Filet of tilapia cooked in a light curried sauce
Salmon Tikka Masala \$20.39
Grilled salmon, cooked in a light creamy sauce
Salmon Curry \$20.39
Pieces of salmon cooked to perfection with tomatoes, onions, herbs & spices in an Indian style
Scallop Masala \$20.39
Scallops cooked in a creamy onion and tomato sauce
Shrimp Curry \$20.39
Shrimp tenderly cooked with curried sauce of tomatoes, onions, herbs & spices
Shrimp Tikka Masala \$20.39
Shrimp Marinated and grilled in a light creamy sauce
Shrimp Korma \$20.39
Shrimp cooked in a fruit flavored creamy sauce and garnished with almonds and fruits
Shrimp Malai Methi \$20.39
Shrimp cooked in a fenugreek flavored creamy sauce and garnished with yogurt
Shrimp Kadai \$20.39
Shrimp cooked with onions, bell peppers, tomatoes and cilantro
Shrimp Saag \$20.39
Shrimp cooked in chopped, creamy spinach and mild sauces

Vegetarian Delicacies

Vegetable Navaratan Korma \$16.99
Assortment of vegetables cooked with dry fruits in a light fruity creamy sauce
Paneer Pasanda \$17.99
Homemade cheese stuffed with Indian spices and cooked in onion and creamy cashew flavored gravy
Palak Paneer \$17.99
Fresh homemade, cheese cooked in a creamy spinach sauce
Paneer Kadai \$17.99
Homemade cheese cooked with onions, bell peppers, tomatoes, cumin seeds and cilantro
Paneer Makhani \$17.99
Homemade cheese cooked with onions, bell peppers, tomatoes, cumin seeds and cilantro
Paneer Tika Masala \$17.99
Chunks of cottage cheese and vegetables marinated and smoked in tandoor
Dal Tadka \$15.49
Simmered yellow lentils(masoor dal) and split green gram (moong dal), split bengal gram (chana dal)
Dal Makhani \$15.49
Simmered black lentils and red kidney beans sautéed with tomatoes,

<i>ginger, cumin, onions and garlic</i>	
Aloo Gobi (Vegan)	\$16.99
<i>Fresh cauliflower and potatoes cooked with ginger, tomatoes, peas and mild spices</i>	
Dal Makhani (Vegetarian)	\$15.49
<i>Simmered black lentils and red kidney beans saut ed with tomatoes, ginger, cumin, onions, and garlic</i>	
Baingan Bharta (Vegan or Non-Vegan)	\$16.99
<i>Roasted mashed eggplant cooked with fresh tomatoes, onions and green peas</i>	
Shahi Paneer	\$16.99
<i>Cubes of homemade cottage cheese with creamy korma sauce and saffron</i>	
Chana Masala (Vegan)	\$15.49
<i>Chick peas slowly simmered with pomegranate flavored sauce</i>	
Aloo Matar (Aloo Mutter)	\$16.99
<i>Potato and peas in a simple curry in a spicy sauce</i>	
Aloo Palak	\$16.99
<i>Potato and spinach with Indian spices</i>	
Bhindi masala (Vegan)	\$16.99
<i>Okra saut ed in an Indian curry base made with onions, tomatoes, spices, and herbs</i>	

Lamb & Goat Delicacies

Served with Rice

Curry Lamb/Goat	\$20.39
<i>Lamb chunks cooked with tomatoes, onions, herbs and spices</i>	
Rogan Josh Lamb/Goat	\$20.39
<i>Cubes of goat or lamb cooked in traditional North Indian style</i>	
Saag Lamb/Goat	\$20.39
<i>Tender cubes of goat or lamb cooked in chopped creamy spinach and mild spices</i>	
Kadai Gosht Lamb/Goat	\$20.39
<i>With your choice of lamb or goat chunks with tomatoes, bell peppers, onions, herbs and spices. A Punjabi delicacy</i>	
Vindaloo Lamb/Goat	\$20.39
<i>With your choice of lamb or goat in a fiery sauce with potatoes. A specialty of Indian Portuguese Colony GOA (Already Medium Spicy)</i>	
Korma Kashmiri Lamb/Goat	\$20.39
<i>Cubes of goat or lamb cooked in a fruity flavored creamy sauce and garnished with almonds and fruits</i>	
Malai Methi Lamb/Goat	\$20.39
<i>With your choice of lamb or goat cooked in a fenugreek flavored creamy sauce and garnished with yogurt</i>	
Majedar Lamb/Goat	\$20.39
<i>Lean chunks of lamb or goat cooked in yogurt sauce with a blend of fragrant spices</i>	
Bhuna Lamb/Goat	\$20.39
<i>With your choice of lamb or goat sauteed in onions, tomatoes and a fine selection of Indian herbs and spices</i>	
Makhani Lamb/Goat	\$20.39
<i>Saut ed in a butter sauce seasoned with a fine selections of Indian herbs and spices</i>	